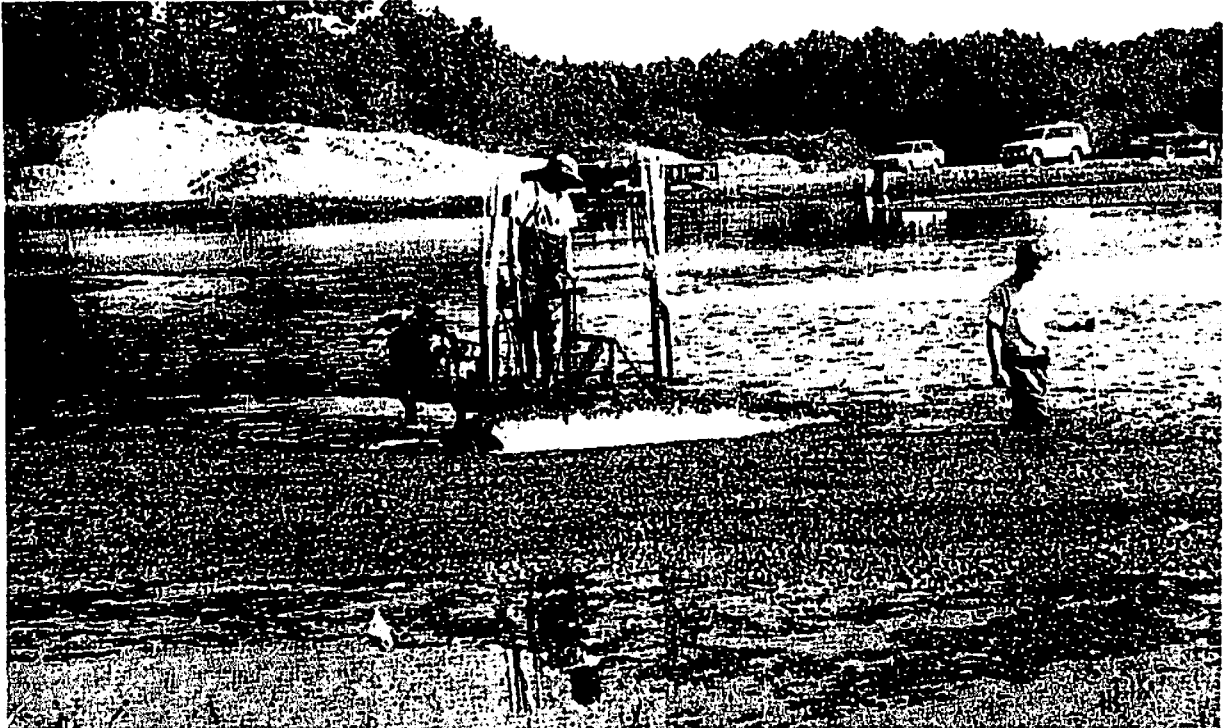


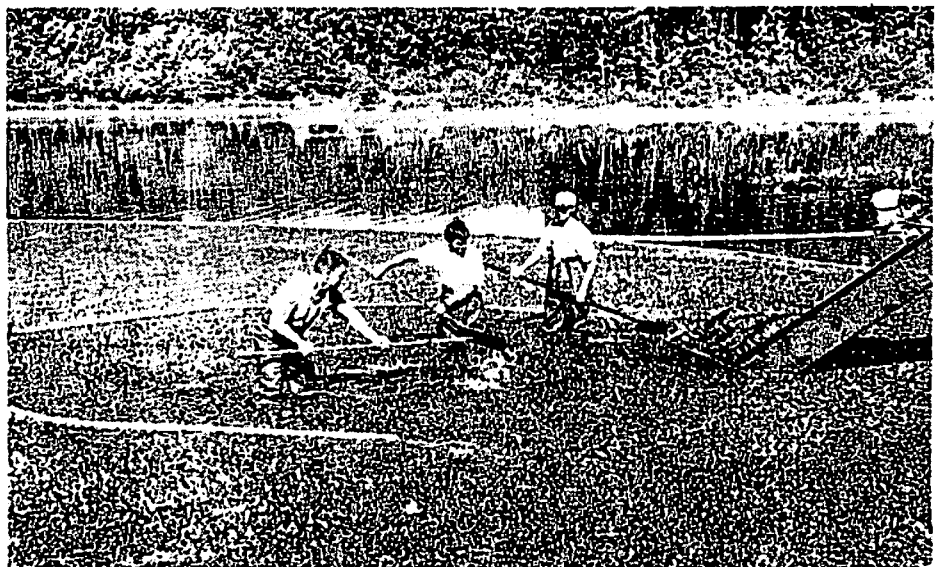
Duxbury Clipper, Wednesday, October 9, 1996

Cranberry Harvest Season

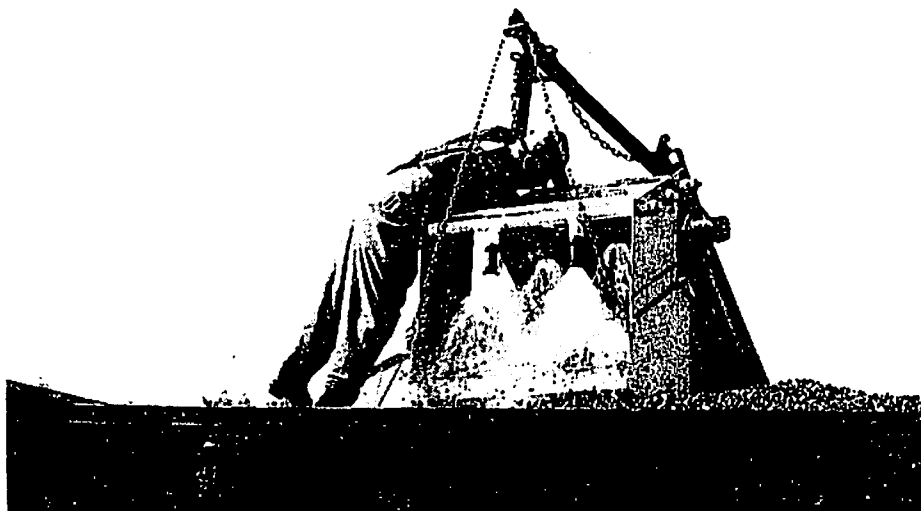
Photos by Fran Nichols



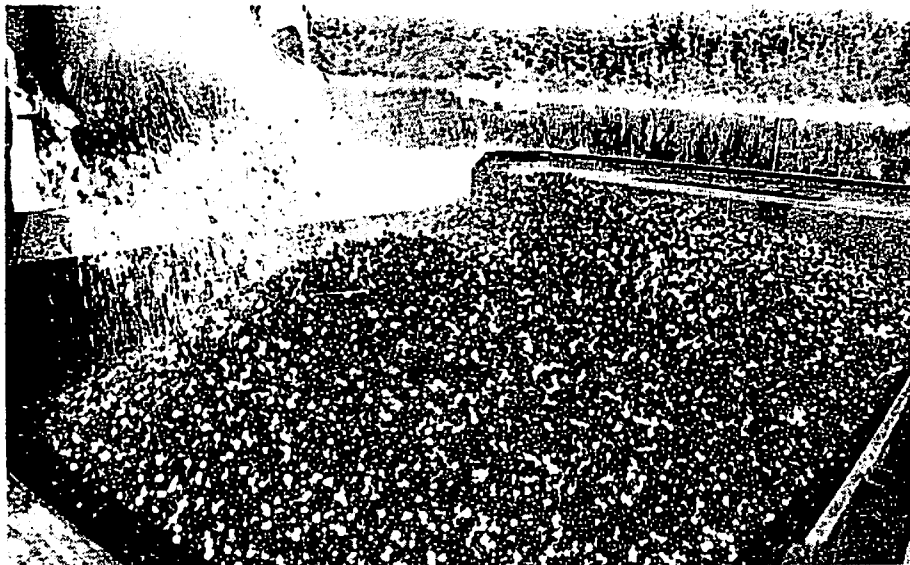
Mike Messersmith and Jim Hayward operate the water reel which brings the cranberries to the surface for the harvest. The process is called "wet-picking" and these berries are used for sauce, jelly or juice.



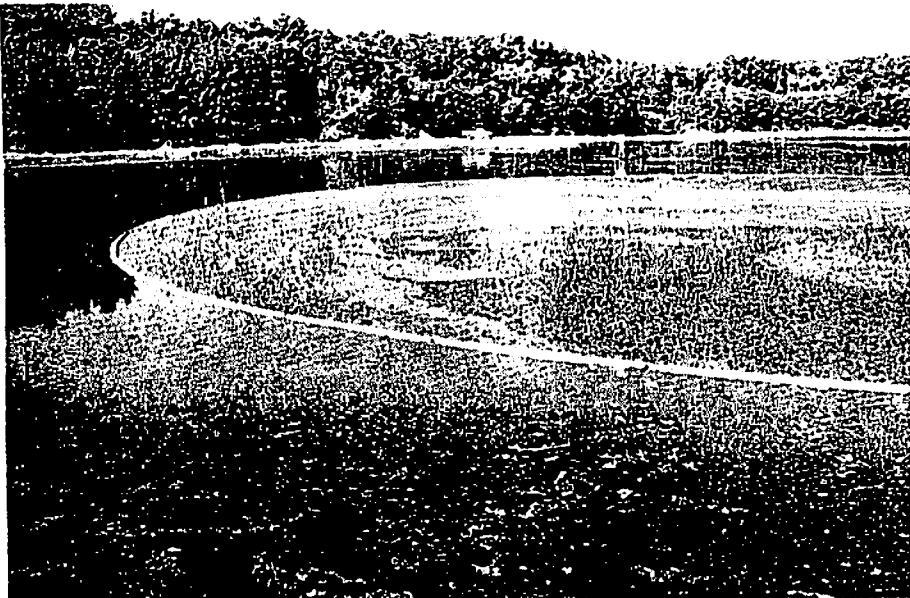
Workers push the cranberries toward the conveyor.



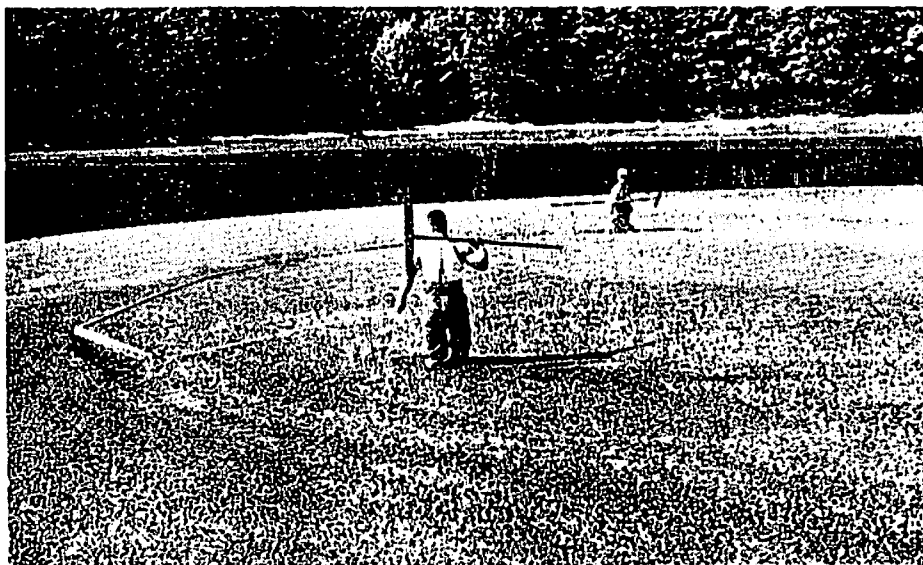
John Hughes, of Geldmacher Cranberry Co. makes sure the cranberries are getting washed properly. The high-pressure spray cleans the leaves, stems and other debris from the berries so that only the fruit is loaded on the truck.



This load of cranberries is almost ready to go to the Decas processing plant in Carver. Each load is 7 or 8 tons, depending on the size of the truck. It takes about 1/2 hour to complete each truckload. That's about 500 lbs a minute!



The yellow boom and crimson cranberries are a colorful sight.



Workers use booms to move the cranberries toward the conveyor.



L-r: Howard Mallory and Chris Geldmacher of Geldmacher Cranberry Co. pause for a photo during the cranberry harvest on Duxbury's bog off East St. The wet-picked berries will be sold to Decas Cranberry Sales in Carver and will be used for juice. Geldmacher harvests 70 acres of cranberry bogs. Sixty-three acres are bought by Decas and the berries from the remaining 7 acres are purchased by Ocean Spray.